



Division of Environmental Health Services:

- 385 North Arrowhead Avenue – San Bernardino, CA 92415-0160 – (909) 884-4056
- 8575 Haven Avenue, Suite 130 – Rancho Cucamonga, CA 91730-9105 – (909) 948-5058
- 15900 Smoke Tree, Suite 131 – Hesperia, CA 92345 – (760) 995-8154
- San Bernardino County Vector Control Program
2355 East 5th Street – San Bernardino, CA 92410-5201 – (909) 388-4600

TRUDY RAYMUNDO
Assistant Director of Public Health

MAXWELL OHIKHUARE, M.D.
Health Officer

TERRI WILLIAMS, R.E.H.S.
Division Chief, Environmental Health Services

FOR IMMEDIATE RELEASE

August 16, 2011
PSA # 11-49

CONTACT: Corwin Porter, MPH, R.E.H.S.
Program Manager
(909) 387-4692

BBQs, Beaches, Bacteria....Oh my!

Summertime brings out barbecue grills—and bacteria, which multiply in food faster in warm weather and can cause foodborne illness. Follow these simple steps to have a safe, fun, foodborne illness-free summer!

Wash your hands

Wash hands with soap and water for at least 20 seconds before and after handling food. If you're eating where there's no source of clean water, bring water, soap, and paper towels or have disposable wipes/hand sanitizer available.

Marinate food in the refrigerator

Don't marinate on the counter—marinate in the refrigerator. If you want to use marinade as a sauce, on cooked food, save a separate portion in the refrigerator. Do *not* reuse marinade that contacted raw meat, poultry, or seafood on cooked food unless you bring it to a boil first.

Keep raw food separate

Keep raw meat, poultry, and seafood in a separate cooler or securely wrapped at the bottom of a cooler so their juices won't contaminate already prepared foods or raw produce. Don't use a plate or utensils that previously held raw meat, poultry, or seafood for anything else unless you wash them first in hot, soapy water. Have a clean platter and utensils ready at grill-side for serving.

Cook food thoroughly

Use a food thermometer to make sure food is cooked thoroughly to destroy harmful bacteria. Refer to the Safe Minimum Temperatures chart (www.foodsafety.gov/keep/charts/mintemp.html) for safe internal temperatures for foods. Partial precooking in the microwave oven or on the stove is a good way to reduce grilling time—just make sure the food goes immediately on the preheated grill to finish cooking.

-more-

GREGORY C. DEVEREAUX
Chief Executive Officer

Board of Supervisors
BRAD MITZELFELT, VICE-CHAIRMAN...First District
JANICE RUTHERFORD.....Second District
JOSIE GONZALES, CHAIR.....Fifth District
NEIL DERRY.....Third District
GARY C. OVITT.....Fourth District

Keep hot food hot

Keep hot food at 135°F or above until served. Keep cooked meats hot by setting them to the side of the grill, or wrap well and place in an insulated container. When reheating fully cooked meats, grill to 165°F or until steaming hot.

Keep cold food cold

Keep cold food at 41°F or below until served. Keep cold perishable food in a cooler until serving time. Keep coolers out of direct sun and avoid opening the lid often. Cold foods can be placed directly on ice or in a shallow container set in a pan of ice. Drain off water as ice melts and replace ice frequently.

Don't let hot or cold perishables sit out for longer than two hours, or one hour if the outdoor temperature is above 90°F. Transport food in the passenger compartment of the car where it's cooler—not in the trunk.

For general information regarding foodborne illness prevention, contact the County of San Bernardino, Department of Public Health, Environmental Health Services at 909-884-4056 or visit www.sbcounty.gov/dehs.

###